

# Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: <b>2/6/2025</b>	Time in: <b>1:20</b>	Time out: <b>2:30</b>	License/Permit # <b>FS-8207</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							<b>TOTAL/SCORE</b>
Establishment Name: <b>Wingstop</b>			Contact/Owner Name:		* Number of Repeat Violations: _____		<b>10/90/A</b>
Physical Address: <b>2455 Ridge Rd Rockwall, TX</b>			Pest control : <b>APT/1-15-2025/monthly</b>		Grease trap : <b>Southwaste/ 1350gal/1-27-2025</b>		

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

### Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
W						✓					
	✓					✓					
		✓				<b>Preventing Contamination by Hands</b>					
	✓					✓					
				✓		✓					
	✓					<b>Highly Susceptible Populations</b>					
						✓					
	✓					<b>Chemicals</b>					
						✓					
	✓					✓					
						<b>Water/ Plumbing</b>					
3						✓					
	✓					✓					

### Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					2					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
	✓					<b>Utensils, Equipment, and Vending</b>					
	✓					2					
<b>Consumer Advisory</b>						✓					
	✓					✓					

### Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓					✓					
	✓					<b>Physical Facilities</b>					
	✓					1					
1						✓					
	✓					✓					
<b>Proper Use of Utensils</b>						✓					
	✓					✓					
	✓					1					

**Retail Food Establishment Inspection Report**

Received by: (signature) <i>Marisol Macias</i>	Print: <b>Marisol Macias</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Wingstop</b>	Physical Address: <b>2455 Ridge Rd</b>	City/State: <b>Royse City, TX</b>	License/Permit # <b>FS-8207</b>	Page <b>2</b> of <b>2</b>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
reach in freezer	12	WIF ambient	14		
reach in cooler/chicken	42	cheese dispenser/cheese	142		
par fried fries on rack	92-118				
WIC/fries	39				
fries	40				
fries	41				
corn	40				
reach in cooler/ranch	41				

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Discussed only using Peroxide spray on non food contact only
	Front hand sink 105+F
	Need health posters at hand wash sinks
42	To clean inside reach in cooler and freezers/some food debris
	Fries par fried 1.5 hours previous/COS by placing in WIF
27	Must aggressively cool 2 hours to 70 then 4 hours to 41F or below
	Spent grease discarded 2 fryers a day/or every 3 days
	Internal grease disposal/Mahoney picks up and disposes
47	Odor present around WIC/ this is an ongoing issue
	Warewash hand sink 100F
	3 comp sink 110F
37	Condensation in vents in kitchen/ need to protect when prepping under
W	3 raw potatoes on clean dish rack/to store in appropriate place
42	To clean drain from soda machine in kitchen/lots of slime
10	Sani buckets less than 150ppm quats/COS to 200ppm
	Need to change sani buckets every 2 hours or as often as necessary to keep at required ppm
31	Back hand sink leaking from faucet/hot water/to repair
	Soda and tea nozzles WRS daily
	All Wingstops to move to frozen fries in March/no par fry fries after this switch over

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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